GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

TBA SCHEUREBE - NEUSIEDLERSEE DAC RESERVE

2018

Golden Elegance: A Symphony of Fruity Delights.

ORIGIN:	Austria, Burgenland
CATEGORY:	White, Still wine
GRAPES:	100% Scheurebe

WINE DESCRIPTION

Rich golden yellow, with aromas of honey and fruity notes of mango, fig, and dried apricot. On the palate, it is well-balanced and fresh with invigorating acidity, and a long-lasting finish.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Gentle whole-cluster pressing followed by clarification of the rich juice. Fermentation and subsequent aging in new acacia wood barrels for 18 months.

FOOD PAIRING

Enjoy it with fruity desserts like apple strudel, mango sorbet, or a selection of cheeses. It also pairs wonderfully with delicate pastries or simply savor it on its own as a crowning finish to a special evening.

CERTIFIED 4513126 SUSTAINABLE AUSTRIA

A la Carte 95 P.

Wine Award Burgenland GOLD

ALCOHOL:	7.5%	BOTTLE SIZES:	
TOTAL ACIDITY:	7.6 g/l	CLASSIFICATION:	DAC Reserve
RESIDUAL SUGAR:	273.3 g/l	VEGETARIAN:	Yes
		VEGAN:	Yes

WEINGUT GEBRÜDER NITTNAUS · 7122 Gols · Untere Hauptstraße 105 · +43 2173 2186 · weingut@nittnaus.net · www.nittnaus.net